

# DATA SHEET



## Penetration temperature probe with offset handle and centric penetration tip

### Description



### Characteristic features

- Vapor-on waterproof grouted
- Ergonomic handle made of PEEK
- Shock resistant
- Measuring range from -50°C to +260°C
- Centric penetration tip
- Angled handle for close or abstracted environments

### Application areas

- Food inspection
- Butcher machines
- Freezers
- Fermenting units
- Baking ovens
- Cook- and smoking units
- Quality control in the food industry
- In the kitchen

### Technical data

Penetration temperature probe		
Sensor		Thermocouple type K or Pt1000
Measuring range		-50...+260 °C short time up to +300 °C
Accuracy	Thermocouple type K	DIN EN 60584, Class 1
	Pt1000	Class F 0,3 (Class B) DIN EN 60751 compliant
Measurement current	Pt1000	max. 0,3 mA
Connection type	Thermocouple type K	2-wires connection
	Pt1000	4-wires connection
Nominal length		100 mm
Diameter		4 mm
Material	Probe	Stainless steel 1.4571
	Handle	PEEK
Handle dimensions		(LxWxH) 44 x 22 x 12 mm
Electrical connection		open ends 30 mm, end sleeves uninsulated
Connection cable	Thermocouple type K	2 x 0,22 mm <sup>2</sup> , green(+), white(-) PTFE/Shielding/PTFE Jacket colour green
	Pt1000	4 x 0,22 mm <sup>2</sup> , white, red PTFE/Shielding/PTFE Jacket colour white
Cable length		3000 mm
Ingress protection		IP67
Art.no.	Thermocouple type K	0600 1114-101
	Pt1000	0600 0067-101

### Features

The special construction of these robust waterproof penetration temperature probes makes them ideal for the control of cooking and baking processes in all domains of the food and beverage industry. The protection tube is made of stainless steel and has a centric penetration tip. All the types are vibration and shock resistant.

The ergonomic handle and the cable are easy to clean as well as acid resistant. The probes are distinguished by a high mechanical robustness.

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### Dimensions

